

## CORTY Artisan

### La Loge aux Moines



<b>VINTAGE</b>	<b>2018</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Pouilly-Fume</b>
<b>VARIETAL</b>	100% Sauvignon Blanc
<b>ALCOHOL</b>	14.20%
<b>TERROIR</b>	Kimmeridgian-marl south-facing slope
<b>INFO</b>	34 Ha (84 Acres) total vineyard - 4.45 Ha. (11 acres) "La Loge aux Moines" single plot and Monopole. 6.500 Vine plant / Hect. Density - 30 year old vines Harvest started Sept. 17th 2018 - Pneumatic pressing, fermentation with natural yeasts, aging on lees in thermo-controlled stainless steel tanks. 1.59 Grs. Residual Sugar / L .

**Sustainable Agriculture Practices - HEV 3**, farm certified having high environmental value.

#### About the Estate:

The origin of this Domaine goes back to 1677, when Edme Corty laid the foundations of a small Domaine in Pouilly, Andre Moreux bought his first vines in 1702, but on the other side of the Loire, in Sancerre. Their love of wine would straddle 300 years of history and descend done through 14 generations! These origins explain the Vignobles Moreux-Corty being in the Pouilly-Fume appellation in Les Loges, and in Sancerre at Chavignol. 2 magnificent appellations united in 1955 by the marriage of Jeannine Corty and Raymond Moreaux, direct descendants of Edme and Andre. As a wedding present, their parents gave them a 4.5 Hectares plot of vines on a hillside.... "La Loge Aux Moines"!

Simple philosophy at CORTY Artisan: "Harmony between working the vines and their natural environment". Limiting intervention and taking care of the vines. Treatments are kept to minimum, a rational nutrition of the soil (no chemical fertilizer, ploughing several times a year), allowing to exacerbate the plants physiology and its natural resilience. Short pruning manually de-budding, whilst observing and respecting the flow of the sap. At the cellars, ancestral knowledge and modern techniques & equipment are combined for the vinification process: Pneumatic pressing and each parcel is vinified separately in thermo-controlled stainless steel tanks. All natural fermentations are spontaneous. The indigenous microflora of the grapes are the cradle of the yeasts (no aromatic or pre-selected ones), each tank conserving its unique character and terroir free expression. A full vinification process carried out and guided by the lunar cycle, including fining and filtration.

Corty Artisan "La Loges aux Moines" comes from an historic site above the villages of Les Loges, original part of Pouilly-Fume Appellation. The Benedictine monks chose the site to plant the 1st vines in the 11th century. Being on the paths to Santiago di Compostella, it was formerly a site of welcome for pilgrims, known as "Monks' house". This monopole of 4.5 Hect. is on south-facing slope, overlooking the Loire at about 200 meters (650 feet) altitude on kimmeridgian marl.

#### Tasting Notes:

Crystalline pale gold color with green highlights. Expressive and complex nose. Accented towards sweet fruits and lemon touch in the background.

#### Press Review:

"Concentration, structure and finesse. Think lemon peel citrus, wet stones, and mineral tautness. It's a real vin de terroir. **93 Pts** Amy Wislocki - Decanter